

Blue Russian



Ingredients



- Drink**
 - 1/2 cup vodka
 - 1/2 cup blueberry puree
 - 1/2 cup half and half
 - 2 teaspoons khajua
 - 1/8 (1 dash) teaspoon green cardamom
- Simple Syrup**
 - 2 Tablespoons warm water
 - 2 Tablespoons sugar
- Garnish**
 - Blueberry habanero to taste

Fireside Chatpetizers



Ingredients



- Black Caramel Prolines**
 - 1/4 cup sugar
 - 1/4 cup brown sugar
 - 3 Tablespoons molasses
 - 2 Tablespoons butter
 - 1/4 cup half and half
 - 1/2 teaspoon (1/4 pods) black cardamom
 - 1/8 teaspoon (1 dash) salt
 - 1 cup pecans
- Toppings**
 - 2 strips bacon
 - 1/4 cup blue cheese
 - 1/4 teaspoon black sea salt
 - 8 black caramel prolines
 - 8 crackers
 - Blueberry habanero to taste

Snow Day Roast Chicken



Ingredients



- Brine**
 - 2 cups water
 - 1 Tablespoon sugar
 - 2 Tablespoons salt
 - 1 pound chicken
- Under-Chook**
 - 1/4 cup medium dry red wine
 - 2 Tablespoons balsamic vinegar
 - 2 Tablespoons blueberries
- Wet Rub**
 - 1/4 cup butter
 - 1/2 teaspoon pureed garlic
 - 2 teaspoons rubbed sage
 - 1/2 teaspoon onion powder
 - 1/4 teaspoon salt
 - 1/8 teaspoon (1 dash) black pepper
 - Blueberry habanero to taste

Blueberry Snow In



Ingredients



- Crust (dry)**
 - 1/2 cup GF flour
 - 1/4 cup + 2 Tablespoons rolled oats
 - 1/4 cup brown sugar
 - 1/4 cup butter
- Crust (wet)**
 - 1 Tablespoon GF flour
 - 1 teaspoon molasses
- Topping**
 - 1/2 cup sugar
 - 1 egg white
 - 1/2 teaspoon corn syrup
 - 1/8 teaspoon almond flavor
 - 1/4 teaspoon (2 pods) black cardamom
 - 1/32 teaspoon (smidgen) salt
 - Blueberry habanero to taste
- Filling**
 - 1/2 cup blueberry pie filling
 - 1 Tablespoon balsamic vinegar

Cut on grey lines
to separate 3" x 5"
cards

Instructions Black Caramel Pralines 1. Line a cookie sheet with parchment paper and set aside 2. Mix all ingredients except pecans in a double boiler. Stir constantly and cook until mixture reaches 255° F or hard ball stage 4. Remove from heat and beat aggressively until mixture thickens and becomes matte 5. Quickly mix in pecans and immediately spread onto parchment-lined cookie sheet 6. When cool, cut into one inch squares Bacon 1. Cut each strip of bacon into 4 pieces 2. Cook in pan until internal temperature is 165° F Assembly 1. Melt blue cheese 2. Layer bacon, praline, and melted blue cheese on each cracker 3. Top with black sea salt and blueberry habanero  Scan the QR code for additional recipe notes and suggestions	
Instructions Simple Syrup 1. Combine all simple syrup ingredients and stir until sugar is completely dissolved Drink 1. Add blueberry puree and half and half to a cocktail shaker and shake until fully combined 2. Add simple syrup and cardamom and shake again 3. Add all remaining drink ingredients and shake exuberantly! 3. Pour into two glasses Garnish 1. Sprinkle blueberry habanero on the surface of each drink and enjoy!  Scan the QR code for additional recipe notes and suggestions	
	Instructions Crust 1. Mix all dry crust ingredients 2. Cut butter into dry crust mixture 3. Mix wet crust ingredients, then add to dry crust mixture and combine 4. Press into small baking dish and bake at 350° F for 15 minutes or until firm Filling 1. Mix all filling ingredients and spread on crust Topping 1. Mix all topping ingredients in a double boiler 2. Heat on medium-low burner 3. Beat constantly with an electric hand mixer for 7 minutes or until stiff peaks are formed 4. Quickly pipe topping on top of filling, making sure to cover entire surface 5. Enjoy immediately for creamy topping texture or refrigerate a day or two for a meringue-like consistency  Scan the QR code for additional recipe notes and suggestions Brine 1. Combine all brine ingredients in a sealable container and refrigerate for 24 hours Under-Chook 1. Cut blueberries in half 2. Mix balsamic vinegar, wine, and blueberries Wet Rub 1. Melt butter 2. Whisk all wet rub ingredients until fully combined Assembly 1. Remove chicken from brine, pat dry with a clean paper towel, and place in a baking dish 2. Paint all surfaces of chicken with wet rub 3. Pour under-chook over chicken 4. Bake for 10 minutes at 450° F 5. Reduce heat to 350° F and bake for 20 minutes and internal temperature is 165° F  Scan the QR code for additional recipe notes and suggestions

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